



French and Parisian macarons

Here at L'Artisan, We have but one focus and that is a Natural petite culinary wonder, a masterpiece, hand-crafted one by one by a true French craftsman here in San Francisco, California. The French Macaron, to some their life s work is an attempt to do many things well.

Chef Alexandre Trouan, a force of nature himself, has assembled a small talented team who believes mastering one thing to perfection is untouchable and unparalleled.

We are proud to say that L'Artisan uses only the best products available on the market. We make everything from scratch: juice and zest from lemons, oranges and fruit puree using local ripped fruits, roasted pistachio in the quest of making our Macarons all natural. We also make our own food coloring from different spices, herbs and vegetables.

Heaven in every bite:



If you love sweets, look for the round , two-layered,colored pastries found in shops on your next trip to San Francisco or Paris.They appear almost artificial next to the luscious fruits tarts and multi layered cream and chocolate confections in the shop window.

The uninitiated might even think that they were created specifically for children, so fanciful are their pink,green and yellow hues.

These pastries are called Macarons and despite their appearance,they are heavenly in both flavor and texture France is indebted to Italy for its introduction to this delicate pastry.It is widely believed that the Venetians discovered the Macarons during their seafaring voyages of the Renaissance era and that the chefs of Catherine de Medici brought the recipe to France at the time of Catherine' s marriage to Henri II .The term "Macaron" has the same origins that of the word of "macaroni"- both mean " fine dough".

Meet Chef Alex



Owner and entrepreneur Chef Alexandre Trouan presents L'Artisan Gourmet Parisian Macarons. Chef Alex, brings with him a rich culinary tradition that began in the South of France.

At age fifteen Chef Alex began his apprenticeship at Master Chef Michel Belin's Pastry Shop in Albi, France. By the time he was eighteen years old, he earned his Certification of professional Proficiency by the French Ministry years of National Education Academy in Toulouse, France, where he graduated with honors. This is a long sentence to say he has a first class education in the

art of all things sweet and graduated top of his class.

Chef Alex's professional training continued in Paris, France under Chef Pierre Hermé , Here he studied the art of pâtisserie . From St Tropez, to Paris to Avignon, France, Chef Alexandre worked with the worlds top pâtissier's in his quest for the most exquisite pastries.

Chef Trouan's experience has encompassed every facet of the production of individual pastries, cakes, ice creams and chocolates. Later, as a pastry chef Alex traveled to Istanbul, Turkey where he was responsible for the entire confection operation for the, Five Star Hyatt Regency Hotel.

GALLERY :



Special Events



L' Artisan can create any show pieces right from your inspiration!

The Pyramid is the most popular. It's like a touch from Paris.

We usually top them with your initials. The Macarons can be as well brushed with 24K edible gold like we do for the San Francisco 49ers. Your initials can also be painted on each Macaron.

Any extravagant idea can be use to create your next show piece such as pulled sugar, hummingbird, pineapple, flowers etc. L'Artisan will be proud to serve you for that special moment of your life and of course, everything will be made as usual, with a lots of love.

Contact Us

255 Mendell St (Evans Ave)
San Francisco, CA 94124
United States

Chef Alex

chefalex@lartisanmacaron.com

(415) 725-0337

Fabrice Trouan

Director of Operation

Fabrice.trouan@lartisanmacaron.com

By Fax

(650) 627-4783

<http://www.lartisanmacaron.com>